

**CITY OF GOODYEAR
CITY COUNCIL ACTION FORM**

SUBJECT: Application for a new Series 12
Liquor License from George Atwell for
Tuscany Falls Club House

STAFF PRESENTER: Lynn Mulhall
COMPANY
CONTACT: George Atwell

RECOMMENDATION:

1. Council will conduct a public hearing to consider a liquor license application from George Atwell, representing PebbleCreek Golf Resort Homeowners Association #1, for a new Series 12 Liquor License for the Tuscany Falls Club House, located at 16762 West Club House Drive #B, Goodyear.

1. Open Public Hearing
2. Staff Presentation
3. Receive Public Comment
4. Close Public Hearing

2. Council will consider, for possible action, approving a request from George Atwell, representing PebbleCreek Golf Resort Homeowners Association #1, for a new Series 12 Liquor License for the Tuscany Falls Club House, located at 16762 West Club House Drive #B, Goodyear.

Council may make a motion to (1) Approve (2) Disapprove or (3) No recommendation on the liquor license request.

COMMUNITY BENEFIT:

This business will contribute to the tax base of the community.

DISCUSSION:

The Office of the City Clerk received an application from the Arizona Department of Liquor Licenses and Control on May 4, 2004 for a series 12 liquor license for Tuscany Falls Club House, license number 12075867. The applicant, Mr. George Atwell, is the Food and Beverage Director for Robson Communities, and in this capacity is the Administrative Agent for Tuscany Falls Club House. This is the person responsible for documentation for the liquor license.

The applicant is seeking a favorable recommendation for a new series 12 (restaurant) liquor license. This license allows the holder to sell and serve spirituous liquor solely for consumption on the premises provided at least forty percent (40%) of its gross revenue is from the sale of food.

The new Club House is located just north of the Toscanas Golf Grill, which is in the golf facility for Tuscany Falls Golf Course. Council approved a Series 12 liquor license for

Toscana on April 9, 2001. A second Club House, Eagles Nest, was approved for a series 12 liquor license on November 9, 1998. The population of PebbleCreek is currently at 3,000 homes and approximately 6,000 residents and is expected to build out at 6,000 homes and approximately 12,000 residents. At one time Eagles Nest Club House was considered a private club. That designation has been changed due to the two public golf courses and is now a public, full service restaurant. (Series 12 license)

The application was properly posted on May 24, 2004, for the State mandated 20 day period. Any petitions or protests pursuant to A.R.S. 4-201 (b) received during the twenty (20) day posting period will be added to this report.

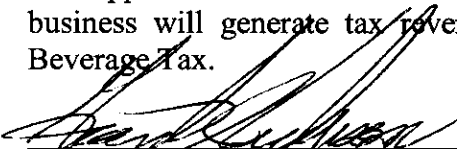
The applicant has submitted the proper paperwork. There is no information at this time that would prohibit the applicant from obtaining this license.


The City Council's recommendation of approval, denial or no recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 15 days.

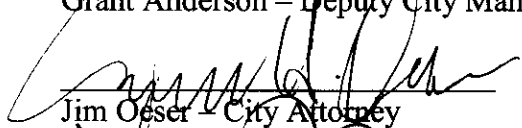
The application has been routed to Police, Fire, Code, Community Development, and Public Works Streets Division for comments. Please see Attachment A.

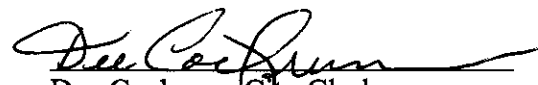
FISCAL IMPACT:

The applicant has been invoiced the \$639.00 application fee per MSI Ordinance. This business will generate tax revenue from Sales Tax and Transient Lodging, Dining and Beverage Tax.


Grant Anderson – Deputy City Manager


Lynn Mulhall, Deputy City Clerk


Jim Oeser – City Attorney


Dee Cockrum, City Clerk


Larry Price – Finance Director


Stephen Cleveland – City Manager

ARIZONA DEPARTMENT OF LIQUOR LICENSES & CONTROL

800 W Washington 5th Floor
Phoenix AZ 85007-2934
(602) 542-5141



400 W Congress #150
Tucson AZ 85701-1352
(520) 628-6595

APPLICATION FOR LIQUOR LICENSE

TYPE OR PRINT WITH BLACK INK

Notice: Effective Nov. 1, 1997, All Owners, Agents, Partners, Stockholders, Officers, or Managers actively involved in the day to day operations of the business must attend a Department approved liquor law training course or provide proof of attendance within the last five years. See page 5 of the Liquor Licensing requirements.

SECTION 1 This application is for a:

- ☐ INTERIM PERMIT *Complete Section 5*
☒ NEW LICENSE *Complete Sections 2, 3, 4, 13, 14, 15, 16, 17*
☐ PERSON TRANSFER (Bars & Liquor Stores ONLY)
Complete Sections 2, 3, 4, 11, 13, 15, 16, 17
☐ LOCATION TRANSFER (Bars and Liquor Stores ONLY)
Complete Sections 2, 3, 4, 12, 13, 15, 16, 17
☐ PROBATE/WILL ASSIGNMENT/DIVORCE DECREE
Complete Sections 2, 3, 4, 9, 13, 15, 17 (fee not required)
☐ GOVERNMENT *Complete Sections 2, 3, 4, 10, 13, 15, 16, 17*

SECTION 2 Type of ownership:

- ☐ J.T.W.R.O.S. *Complete Section 6*
☐ INDIVIDUAL *Complete Section 6*
☐ PARTNERSHIP *Complete Section 6*
☒ CORPORATION *Complete Section 7*
☐ LIMITED LIABILITY CO. *Complete Section 7*
☐ CLUB *Complete Section 8*
☐ GOVERNMENT *Complete Section 10*
☐ TRUST *Complete Section 6*
☐ OTHER Explain _____

SECTION 3 Type of license and fees:

LICENSE #: 12075867

1. Type of License: RESTAURANT #17 2. Total fees attached: \$ for 480-845-0136

APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE.

A service fee of \$25.00 will be charged for all dishonored checks (A.R.S. 44.6852)

SECTION 4 Applicant: (All applicants must complete this section)

1. Applicant/Agent's Name: Mr. Atwell Georg JDA
(Insert one name ONLY to appear on license) Last First Middle
2. Corp./Partnership/L.L.C.: Pebblecreek Golf Resort Homeowners Association #1
(Exactly as it appears on Articles of Inc. or Articles of Org.)
3. Business Name: Tuscan Falls Clubhouse B1025386
(Exactly as it appears on the exterior of premises) Marietta
4. Business Address: 16767 WEST ClubHouse Drive #B Goodyear Arizona 85338
(Do not use PO Box Number) City County Zip
5. Business Phone: (623) 535-949 Residence Phone: (602) 535-949
6. Is the business located within the incorporated limits of the above city or town? ☒ YES ☐ NO
7. Mailing Address: 16767 WEST ClubHouse Drive Goodyear Arizona 85338
City State Zip
8. Enter the amount paid for a 06, 07, or 09 license: \$ _____ (Price of License ONLY)

DEPARTMENT USE ONLY

Accepted by: MC Date: 4/26/04 Lic. # 12075867
Fees: 100 Application Interim Permit Agent Change Club F. Prints 100.00 TOTAL

PROCESSING APPLICATIONS TAKES APPROXIMATELY 90 DAYS, AND CIRCUMSTANCES OFTEN RESULT IN A LONGER WAITING PERIOD.
YOU ARE CAUTIONED REGARDING PLANS FOR A GRAND OPENING, ETC., BEFORE FINAL APPROVAL AND ISSUANCE OF THE LICENSE.

480-895-4234

SECTION 5 Interim Permit:

1. If you intend to operate business while your application is pending you will need an Interim Permit pursuant to A.R.S. 4-203.01.
2. There **MUST** be a valid license of the same type you are applying for currently issued to the location.
3. Enter the license number currently at the location. _____
4. Is the license currently in use? ☐ YES ☐ NO If no, how long has it been out of use? _____

ATTACH THE LICENSE CURRENTLY ISSUED AT THE LOCATION TO THIS APPLICATION.

I, _____, declare that I am the CURRENT OWNER, AGENT, CLUB MEMBER,
(Print full name)
PARTNER, STOCKHOLDER OR LICENSEE of the stated license and location.

X _____ State of _____ County of _____
(Signature) The foregoing instrument was acknowledged before me this ____
Day Month Year

My commission expires on: _____
(Signature of NOTARY PUBLIC)

SECTION 6 Individual or Partnership Owners:

EACH PERSON LISTED MUST SUBMIT A COMPLETED FORM "LIC0101", AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$24 FEE FOR EACH CARD.

I. Individual:

Last	First	Middle	% Owned	Residence Address	City State Zip
			%		

Partnership Name: (Only the first partner listed will appear on license) _____

General-Limited	Last	First	Middle	% Owned	Residence Address	City State Zip
<input type="checkbox"/> <input type="checkbox"/>				%		
<input type="checkbox"/> <input type="checkbox"/>				%		
<input type="checkbox"/> <input type="checkbox"/>				%		
<input type="checkbox"/> <input type="checkbox"/>				%		

(ATTACH ADDITIONAL SHEET IF NECESSARY)

2. Is any person, other than the above, going to share in the profits/losses of the business? ☐ YES ☐ NO
If Yes, give name, current address and telephone number of the person(s) use additional sheets if necessary.

Last	First	Middle	Residence Address	City State Zip	Telephone #

SECTION 7 Corporation/Limited Liability Co.:

EACH PERSON LISTED MUST SUBMIT A COMPLETED FORM "LIC0101", AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$24 FEE FOR EACH CARD.

- ☒ CORPORATION
☐ L.L.C.

Complete questions 1, 2, 3, 5, 6, 7, 8.

Complete questions 1, 2, 4, 5, 6, 7 and attach copy of Articles of Org. and Operation Agreement.

1. Name of Corporation/L.L.C.: Pebble Creek Golf Residences Owners Association #1 INC
(Exactly as it appears on Articles of Inc. or Articles of Org.)

2. Date Incorporated/Organized: 10-2-92 State where Incorporated/Organized: AZ

3. AZ Corporation Commission File No.: 0245965-0 Date authorized to do business in AZ: 10-2-92

4. AZ L.L.C. File No: _____ Date authorized to do business in AZ: _____

5. Is Corp./L.L.C. non-profit? ☒ YES ☐ NO If yes, give IRS tax exempt number: 86-0713878

6. List all directors/officers in Corporation/L.L.C.:

Last	First	Middle	Title	Residence Address	City State Zip
Spooler	John	D	President Director	3305 N 167th Ave	85238
Sweeney	MARIAM	L	Director	1111 N 167th Ave	85238
Osborn	Michael	R	Secretary Director	1111 N 167th Ave	85238
Heggen	Laurie	A	Director	1111 N 167th Ave	85238

(ATTACH ADDITIONAL SHEET IF NECESSARY)

7. List stockholders or controlling members owning 10% or more:

Last	First	Middle	% Owned	Residence Address	City State Zip
Non stock membership corp			%		
			%		
			%		
			%		

(ATTACH ADDITIONAL SHEET IF NECESSARY)

8. If the corporation/L.L.C. is owned by another entity, attach an ownership, and director/officer/members disclosure for the parent entity. Attach additional sheets as necessary in order to disclose real people.

SECTION 8 Club Applicants:

EACH PERSON LISTED MUST SUBMIT A COMPLETED FORM "LIC0101", AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$24 FEE FOR EACH CARD.

1. Name of Club: _____ Date Chartered: _____
(Exactly as it appears on Club Charter or Bylaws) (Attach a copy of Club Charter or Bylaws)

2. Is club non-profit? ☐ YES ☐ NO If tax exempt, give IRS tax exempt number: _____

3. List officer and directors:

Last	First	Middle	Title	Residence Address	City State Zip

(ATTACH ADDITIONAL SHEETS IF NECESSARY)

SECTION 9 Probate, Will Assignment or Divorce Decree of an existing Bar or Liquor Store:

1. Current Licensee's Name: _____
(Exactly as it appears on license) Last First Middle
2. Assignee's Name: _____
Last First Middle
3. License Type: _____ License Number: _____ Date of Last Renewal: _____
4. ATTACH TO THIS APPLICATION A CERTIFIED COPY OF THE WILL, PROBATE DISTRIBUTION INSTRUMENT, OR DIVORCE DECREE THAT SPECIFICALLY DISTRIBUTES THE LIQUOR LICENSE TO THE ASSIGNEE TO THIS APPLICATION.

SECTION 10 Government: (for cities, towns, or counties only)

1. Person to administer this license: _____
Last First Middle
2. Assignee's Name: _____
Last First Middle

A SEPARATE LICENSE MUST BE OBTAINED FOR EACH PREMISES FROM WHICH SPIRITUOUS LIQUOR IS SERVED.

SECTION 11 - Person to Person Transfer:

Questions to be completed by CURRENT LICENSEE (Bars and Liquor Stores ONLY).

1. Current Licensee's Name: _____ Entity: _____
(Exactly as it appears on license) Last First Middle (Indiv., Agent, etc.)
2. Corporation/L.L.C. Name: _____
(Exactly as it appears on license)
3. Current Business Name: _____
(Exactly as it appears on license)
4. Current Business Address: _____

5. License Type: _____ License Number: _____ Last Renewal Date: _____
6. Current Mailing Address (other than business): _____

7. Have all creditors, lien holders, interest holders, etc. been notified of this transfer? ☐ YES ☐ NO
8. Does the applicant intend to operate the business while this application is pending? ☐ YES ☐ NO If yes, complete section 5, attach fee, and current license to this application.
9. I hereby relinquish my rights to the above described license to the applicant named in this application and hereby declare that the statements made in this section are true, correct and complete.

I, _____, declare that I am the CURRENT OWNER, AGENT, CLUB MEMBER, PARTNER,
(Print full name)
STOCKHOLDER or LICENSEE of the stated license. I have read this section and the contents and all statements are true, correct and complete.

X _____
(Signature of CURRENT LICENSEE)

State of _____ County of _____
The foregoing instrument was acknowledged before me this _____

Day Month Year

My commission expires on: _____

(Signature of NOTARY PUBLIC)

SECTION 12 Location to Location Transfer: (Bars and Liquor Stores ONLY)

APPLICANTS CANNOT OPERATE UNDER A LOCATION TRANSFER UNTIL IT IS APPROVED BY THE STATE.

1. Current Business Name and Address: _____
(Exactly as it appears on license) LIQUOR LICENSE
2. New Business Name and Address: _____
(Do not use PO Box Number) 2004 APR 27 A 8:33
3. License Type: _____ License Number: _____ Last Renewal Date: _____
4. What date do you plan to move? _____ What date do you plan to open? _____

SECTION 13 Questions for all in-state applicants:

1. Distance to nearest school: 5000 ft. Name/Address of school: Auga Feia High School
(Regardless of distance) 14802 W. Julia School Rd AZ 85324 Goodman
2. Distance to nearest church: 15000 ft. Name/Address of church: Pebble Creek Baptist
(Regardless of distance) 2273 N. Pebble Creek Hwy Goodman AZ 85324
3. I am the: ☐ LESSEE ☐ SUBLESSEE ☒ OWNER ☐ PURCHASER (of premises)
4. If the premises is leased give lessors name and address: _____
- 4a. Monthly rental/lease rate \$ _____ What is the remaining length of the lease? _____ Yrs _____ mos.
- 4b. What is the penalty if the lease is not fulfilled? \$ _____ or other _____
(give details - attach additional sheet if necessary)
5. What is the total business indebtedness of the applicant for this license/location excluding lease? \$ 0

Does any one creditor represent more than 10% of that sum? ☐ YES ☒ NO If yes, list below. Total must equal 100%.

Last	First	Middle	% Owed	Residence Address	City	State	Zip

(ATTACH ADDITIONAL SHEET IF NECESSARY)

6. What type of business will this license be used for? (BE SPECIFIC) Club House BGT + BAR
7. Has a license, or a transfer license for the premises on this application been denied by the state within the past one (1) year?
☐ YES ☒ NO If yes, attach explanation.
8. Does any spirituous liquor manufacturer, wholesaler, or employee, have any interest in your business? ☐ YES ☒ NO
9. Is the premises currently licensed with a liquor license? ☐ YES ☒ NO If yes, give license number and licensee's name:

(License #)

(Exactly as it appears on License)

1. Is there a valid restaurant or hotel-motel liquor license at the proposed location? ☐ YES ☒ NO If yes, give licensee's name:

Last

First

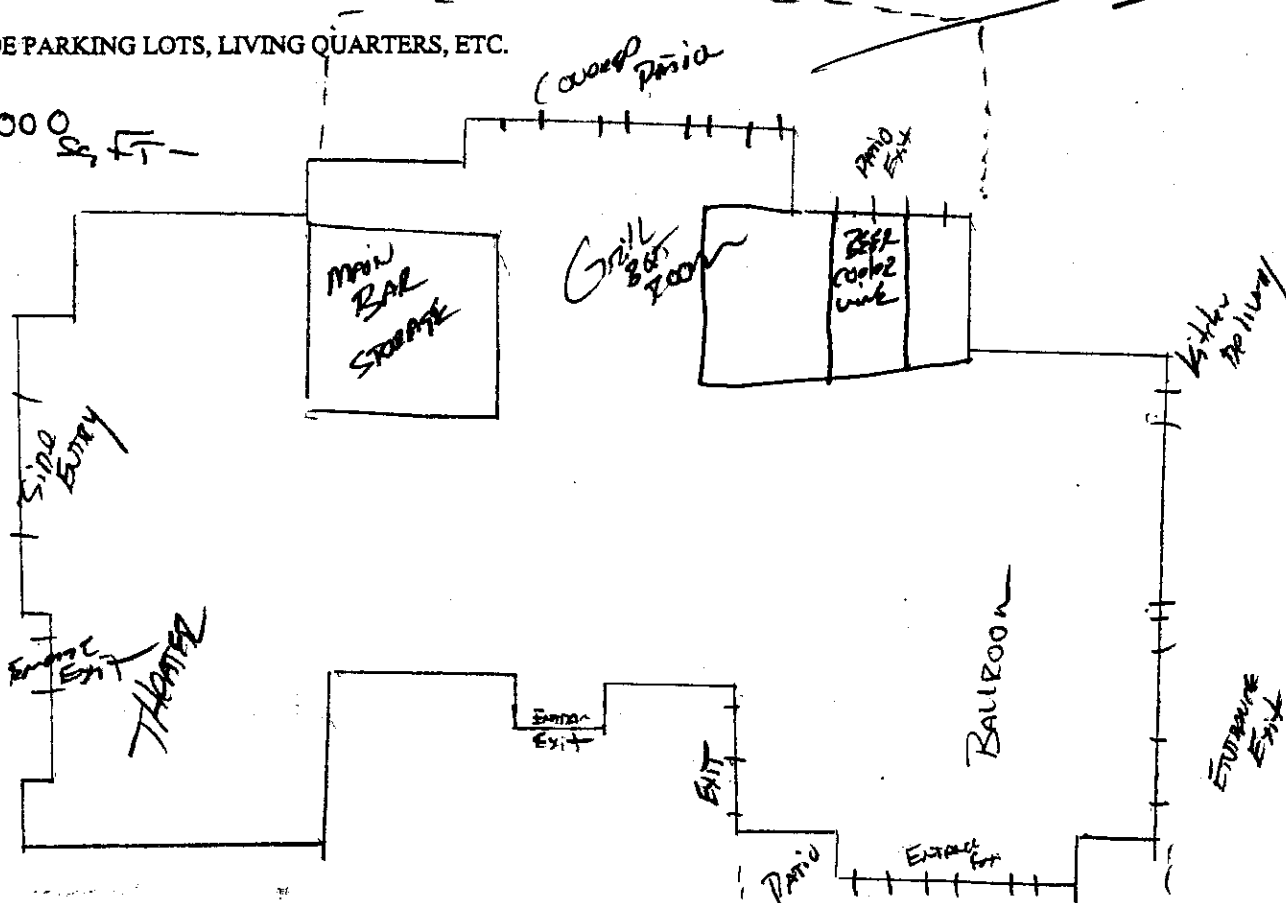
Middle

- SECTION 15 Diagram of Premises: (Blueprints not accepted, diagram must be on this form)**

- ☒ Entrances/Exits
 - ☐ Drive-in windows
 - ☐ Service windows
 - ☒ Liquor storage areas
 - ☒ Patio enclosures
 - ☒ Under construction: estimated completion date

3. The diagram below is the only area where spirituous liquor is to be sold, served, consumed, dispensed, possessed, or stored. Give the square footage or outside dimensions of the licensed premises.

\$45,000.75



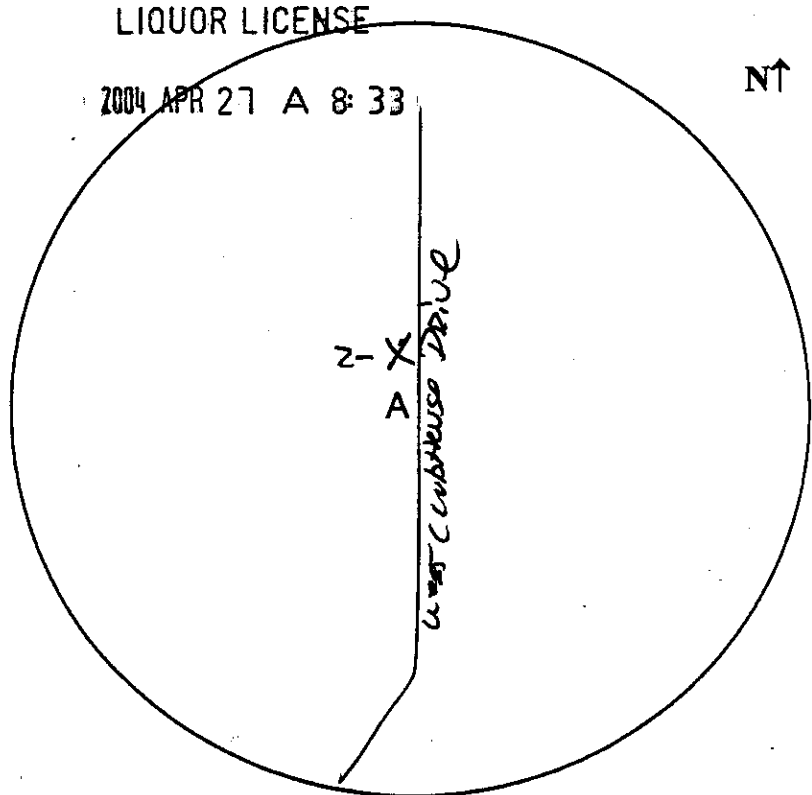
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SECTION 16 Geographical Data: A SAMPLE FOR THIS SECTION IS PROVIDED ON THE BACK OF THIS PAGE.

List below the exact names of all churches, schools, and spirituous liquor outlets within a one half mile radius of your proposed location.

1. ~~ABC~~
2. TUSCANAS RESTAURANT #17
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____

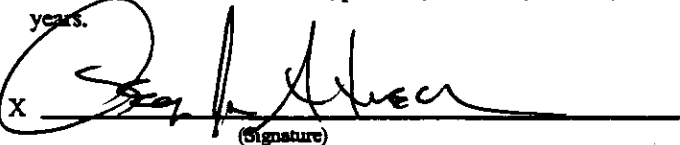
(ATTACH ADDITIONAL SHEET IF NECESSARY)



A = Your business name and identify cross streets.

SECTION 17 Signature Block:

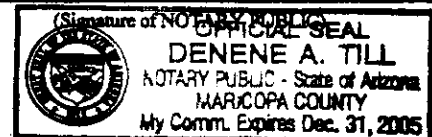
I, GEORGE LIA ANHEU, declare that: 1) I am the APPLICANT (Agent/Club Member/Partner), making
(Print name of APPLICANT/AGENT listed in Section 4 Question 1)
this application; 2) I have read the application and the contents and all statements are true, correct and complete; 3) that this application is not
being made to defraud or injure any creditor, taxing authority, regulatory authority, or transferor; 4) that no other person, firm, or corporation,
except as indicated, has an interest in the spirituous liquor license for which these statements are made; and 5) that to the best of my knowledge
and belief, none of the owners, partners, members, officers, directors or stockholders listed have been convicted of a felony in the past five (5)
years.

X 
(Signature)

My commission expires on: 12/31/05

State of Arizona County of Maricopa
The foregoing instrument was acknowledged before me this
7, March, 2004
Day Month Year

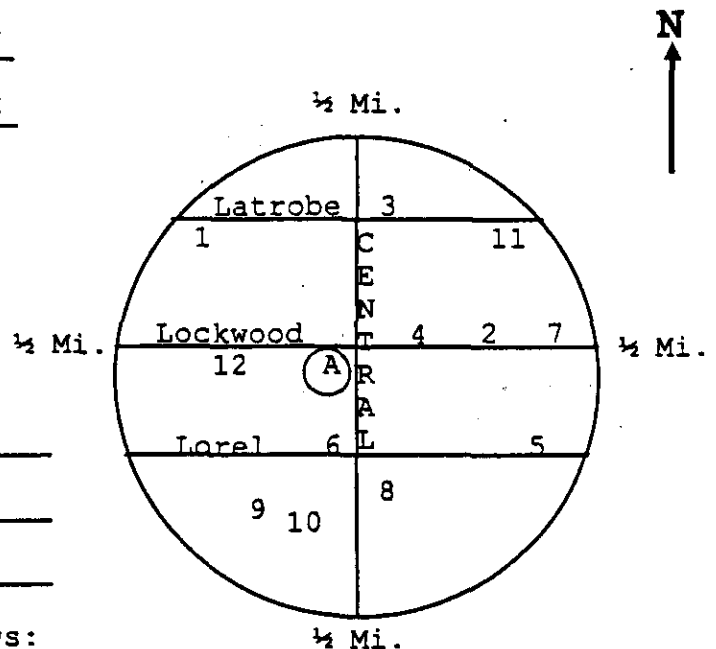
Denene A. Till



SAMPLE
GEOGRAPHICAL DATA

In the area adjacent to the map provided below indicates your proposed location and the exact names of all churches, schools, and alcoholic beverage outlets within a 1/2 mile radius of your proposed location. (See example below)

<u>A = Applicant</u>	<u>Series 12</u>
<u>01 Pink Elephants</u>	<u>Series 06</u>
<u>02 Mama's Rest.</u>	<u>Series 12</u>
<u>03 Corner Liquors</u>	<u>Series 09</u>
<u>04 Joe's Groceries</u>	<u>Series 10</u>
<u>05 Lions Club</u>	<u>Series 14</u>
<u>06 Burgers R Us</u>	<u>Series 07</u>
<u>07 Pizza Perfect</u>	<u>Series 07</u>
<u>08 Billy Bobs Bar</u>	<u>Series 06</u>
<u>09 St. Anthonys Church</u>	
<u>10 St. Anthonys School</u>	
<u>11 Burbank Middle School</u>	
<u>12 First United Baptist Church</u>	
<u>13</u>	
<u>14</u>	
<u>15</u>	

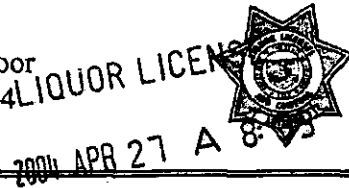


A.R.S. Section 4-207.A reads as follows:

- A. No retailers license shall be issued for any premises which are. at the
- B. time the license application is received by the Director, within three hundred(300) horizontal feet of a church, within three hundred(300) horizontal feet of a public or private school building with kindergarten programs or any of grades one(1) through twelve(12).
- C. or within three hundred(300) horizontal feet of a fenced recreational area adjacent to such school building.

ARIZONA DEPARTMENT OF LIQUOR LICENSES & CONTROL

800 W Washington 5th Floor
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(602) 542-5141



400 W Congress #150
Tucson AZ 85701-1352
(520) 628-6595

RESTAURANT OPERATION PLAN

LICENSE # 12075867

1. List by Make, Model and Capacity of your :

Grill	4 - Budget - 4' - Broiler
Oven	2 - Double Budget Convection Amana
Freezer	WALK IN Amana Panel - 20x8
Refrigerator	WALK IN Amana Panel - 20x20
Sink	2 - Double - 1 3-compartment
Dish Washing Facilities	Hobart - Flight machine
Food Preparation Counter (Dimensions)	32' x 3' + 12x4 - 12x4 - 8-3
Other	Set Double Fryers - Tilt Kettle - Skillet -

2. Print the name of your restaurant: Tuscan Falls Clubhouse
3. Attach a copy of your menu (Breakfast, Lunch and Dinner including prices).
4. List the seating capacity for:
- | | | | |
|-------------------------------------|---|------|---|
| a. Restaurant area of your premises | [| 600 |] |
| b. Bar area of your premises | [| + 40 |] |
| c. Total area of your premises | [| 640 |] |
5. What type of dinnerware and utensils are utilized within your restaurant?
☒ Reusable ☐ Disposable
6. Does your restaurant have a bar area that is distinct and separate from the restaurant seating? (If yes, what percentage of the public floor space does this area cover). ☒ Yes 10 % ☐ No
7. What percentage of your public premises is used primarily for restaurant dining?
 (Does not include kitchen, bar, cocktail tables or game area.) 40 %

*Disabled individuals requiring special accommodations, please call the Department.

8. Does your restaurant contain any games or television? ☒ Yes ☐ No
If yes, specify what types and how many of each type (Televisions, Pool tables, Video Games, Darts, etc).

Televisions 20A

9. Do you have live entertainment or dancing? ☒ Yes ☐ No
(If yes, what type and how often?)

Club Dancers - Shows - Plays

10. Use space below or attach a list of employee positions and their duties to fully staff your business.

SEE - ATTACHED

I, George F. Alusey, hereby declare that I am the APPLICANT filing this application. I have
(Print full name)
read this application and the contents and all statements true, correct and complete.

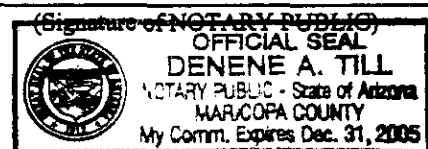
X George F. Alusey
(Signature of APPLICANT)

State of Arizona County of Maricopa
The foregoing instrument was acknowledged before me this

7 day of March, 2004.
Day of Month Month Year

My commission expires on: 12/31/05

Denene A. Till



Tuscany Falls Clubhouse

LIQUOR LICENSE

Staff List

2004 APR 27 A 8:33

Director Of Food and Beverage

Director of Catering and Events

Executive Chef

Sous Chef/Banquet Chef

Bar Manager

Assistant Manager/Banquets

Banquet Servers

Banquet Bartenders

Banquet Cooks

Production Cooks

Dishwashers

Set Up Staff

Front desk Staff

ARIZONA DEPARTMENT OF LIQUOR LICENSES & CONTROL

800 W Washington 5th Floor
Phoenix AZ 85007-2934
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400 W Congress #521
Tucson AZ 85701-1352
(520) 628-6595

HOTEL-MOTEL AND RESTAURANT LICENSES RECORDS REQUIRED FOR AUDIT OF SERIES #11 & #12 LICENSES

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises. If you do not have all food or liquor invoices, please contact your vendors immediately and request copies of missing invoices. These must be available for pick-up at the time of the Audit Interview Appointment. **If all food invoices are not available at that time, you may not be given credit for all food sales.**
2. A list of *all* food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Guest Checks
 - 4) Coupons/Specials
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
11. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns

12. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).

A.R.S. §4-210(A)7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food.
2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (print licensee name):

Atwell George IDA
Last First Middle

have read and fully understand all aspects of this statement.

State of AZ County
of Maricopa

The foregoing instrument was acknowledged before me this

X [Signature] 26 day of April, 04
(Signature of Licensee) Day Month Year

My commission Expires on



[Signature]
(Signature of NOTARY PUBLIC)

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS

Dinner Selections

Chicken

Sautéed Breast of Chicken, Coated with a Fresh
Herb Bread Crumb Mixture,
Finished with Fresh Tomato, Basil,
Olive Oil and White Wine

Breast of Chicken Cordon Bleu with
Ham and Imported Swiss Cheese Filling,
Breaded with Seasoned Bread Crumbs

Stuffed Cornish Game Hen with Wild Rice
and Herb Stuffing, Rosemary Enhanced
Red Wine Sauce

Roasted Half Chicken Marinated
with Olive Oil, Garlic and Herbs
Slow Roasted and Served with a Natural Jus

Pork

Stuffed Loin of Pork with an Apple, Raisin
Corn Bread Filling
Served with Madeira Wine Sauce

Beef

Roast Sliced Sirloin of Beef, Seasoned
with Cracked Black Peppercorn
Slow Roasted Medium Rare, Cabernet Wine Sauce

Petite Filet of Beef Tenderloin
Prepared Medium Rare Accompanied by
a Demi Glace Glaze,
Bearnaise Sauce on the Side

Slow Roasted Prime Rib of Beef,
Prepared Medium Rare
Served with a Flavorful Au Jus and Creamy
Horseradish

Seafood

Grilled Salmon Asian Style, Seasoned Lightly
with Sesame Oil, Fresh Ginger
and Cilantro, Served Over Stir-Fry Vegetables,
Steamed Green Tea Rice

Mahi-Mahi Lightly Marinated with Sweet Chili
and Sesame Oils with Rice
Vinegar and Lemon, Broiled, Served over Warm
Napa Cabbage Slaw
Warm Pineapple Cashew Sauce

Specialty Duos

Duet of Beef Tenderloin and Filet of Salmon
with Citrus Ginger Butter

Breast of Chicken and Sautéed Jumbo Shrimp
in a Garlic Mashed Potato Nest,
Fresh Tomato, Mushroom
Provencale Sauce, Vegetable Medley

*All entrees served with Green Salad, House Dressing,
Starch, Seasonal Vegetables and Dessert*



Lunch Selections

Chilled Luncheon Selections

Oriental Chicken Salad

ed Greens with Snow Peas, Red Peppers, Carrots,
oy and Napa Cabbage with Sliced Marinated Grilled
en Breast, Mandarin Oranges, Sesame Soy Dressing,
Crunchy Won Ton Strips

Chicken Caesar Salad

ited Sliced Grilled Chicken Breast Served with Crisp
ie, Shredded Parmesan Cheese All Tossed in a Caesar
Dressing, Garnished with Seasoned Croutons

Cobb Salad

ixed Greens with Diced Chicken, Diced Ham
on Bits With Bleu Cheese Crumbles, Sliced Avocado,
mato Wedges, Cucumber Slices and Chopped Egg,
Choice of Dressing

Nicoise Salad

A Blend of Seasonal Greens Garnished
arinated New Potatoes, Green Beans, Albacore Tuna,
ced Hard-Boiled Egg, Tomato Wedges and Diced
Cucumbers with a Vinaigrette Dressing

Beef Fajita Salad

ned Beef Rubbed with Native Spices and Tossed in a
te Marinade, Grilled and Sliced, Served over Seasonal
d Greens with Diced Tomatoes, Avocado, Shredded
eddar and Jack Cheeses, Sliced Grilled Red Onion,
nd Green Bell Peppers, Creamy Southwest Dressing

Taco Salad

ortilla Tostada with Mixed Greens, Refried Beans and
Choice of Chicken or Beef, Diced Tomatoes, Green
s, Shredded Cheddar Cheese, Sour Cream and Salsa

The above luncheon entrees are served with a

Choice of Dessert

Ice Cream, Sherbet or Fresh Baked Cookie
Regular and Decaffeinated Coffee and Tea

Hot Luncheon Selections

Penne and Chicken

Penne Pasta with Roasted Chicken and Roasted Vegetables
with Tomato Basil Sauce
Mozzarella and Parmesan Cheeses, Garlic Bread

Crepes a la Reine

Chicken Filled Crepes
Served with a Light Supreme Sauce, Rice Pilaf
and Fresh Vegetables

Southwest Sampler Plate

Machaca Beef Chimi with Cheese Enchilada
Refried Beans and Spanish Rice

Chicken Madeira

Sautéed Breast of Chicken with Maderia Mushroom Sauce
Rice Pilaf and Seasonal Vegetables

Filet of Salmon

Marinated Grilled Salmon with Ginger Citrus Butter
Bed of Julienne Vegetables, New Potatoes with Dill

Stuffed Chicken

Herb Stuffed Chicken Breast with Spinach and Ham
Sliced and Served on Fresh Pasta with Roasted Tomato Sauce

London Broil

London Broil with Bordelaise Sauce
Garlic Mashed Potatoes

*The above entrees are served with
Green Garden Salad, House Dressing*

Choice of Dessert

Ice Cream, Sherbet or Fresh Baked Cookie
Regular and Decaffeinated Coffee and Tea

Beverage Service

Cash Bar

Well Drinks	\$4.50	Imported Beer	\$4.75
Domestic Beer	\$3.50	Call Drinks	\$5.50
House Wines	\$5.00	Cordials	\$7.00
Soft Drinks	\$2.00	Bottled Water	\$3.00
Juice	\$2.50		

Please note that tax and service charge are included in prices

**All Bars are Subject to a \$50.00 Bartender Fee for a 3 Hour Maximum*

**Bartender fees maybe waived for functions where
bar sales exceed \$600.00*

Cash Bars are subject to a \$50.00 Cashier Fee for a 3 Hour Maximum

Bar Specialities

Margarita Fountain	\$45.00 per gallon
Wine Punch	\$45.00 per gallon
Champagne Punch	\$45.00 per gallon
Fruit Punch	\$30.00 per gallon

Fountain rentals will be waived with purchase of five or more gallons

Beer

Domestic Keg Beer	\$250.00
Imported Keg Beer	\$300.00

Wine and Champagne

**We stock an extensive selection of premium Wines and Champagnes
to compliment your meal. Our Catering Manager will gladly
assist you with recommendations.*

All prices are subject to a 19% Service Charge and applicable State and Local Sales Tax



Beverage Service

Host Bar

Charges are on a per drink consumption basis

Well Drinks	\$3.75	House Wines	\$4.00
Call Drinks	\$4.50	Imported Beer.....	\$3.75
Premium	\$5.00	Domestic Beer	\$2.75
Cordials.....	\$6.00	Bottled Water	\$2.00
Soft Drinks	\$1.50	Juice	\$2.00

House Wines with Meal \$16.00/Per Bottle
House Champagne with Meal \$22.00/Per Bottle

Package Bar

When it is important that the host know the event cost in advance

One Hour Well Drinks	\$11.00	Three Hour Well Drinks ..	\$18.00
One Hour Call Drinks	\$14.00	Three Hour Call Drinks ..	\$19.00
Two Hour Well Drinks	\$14.00	Four Hour Well Drinks	\$21.00
Two Hour Call Drinks	\$18.00	Four Hour Call Drinks	\$23.00

All Package Bars Include House Wines, Beer
(Domestic-Well Bars/Import-Premium Bars)
Soft Drinks, Juices and Appropriate Mixers

The above bar prices are subject to Sales Tax and a 19% Service Charge

Beverage Service

Cash Bars

Well Drinks	\$3.25	Imported Beer	\$3.50
Domestic Beer	\$2.50	Call Drinks	\$4.00
House Wines	\$3.25	Cordials	\$6.00
Soft Drinks	\$1.50	Bottled Water	\$2.00
Juice	\$2.00		

Please note that tax only is included.
Gratuities are at the discretion of the Member

**All Bars are Subject to a \$50.00 Bartender Fee for a 3 Hour Maximum
Each Additional Hour will be Charged at \$15.00*

**Bartender fees maybe waived for homeowner's functions where
bar sales exceed \$400.00*

Cash Bars are subject to a \$50.00 Cashier Fee for a 3 Hour Maximum

Bar Specialities

Margarita Fountain	\$45.00 per gallon
Wine Punch	\$45.00 per gallon
Champagne Punch	\$45.00 per gallon
Fruit Punch	\$30.00 per gallon

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Beverage Service

Host Bar

Charges are on a per drink consumption basis

Well Drinks	\$3.25	House Wines	\$3.25
Call Drinks	\$4.00	Imported Beer	\$3.50
Premium	\$4.50	Domestic Beer	\$2.50
Cordials	\$5.50	Bottled Water	\$2.00
Soft Drinks	\$1.50	Juice	\$2.00

House Wines with Meal \$15.00/Per Bottle
House Champagne with Meal \$18.00/Per Bottle

Package Bar

When it is important that the host know the event cost in advance

One Hour Well Drinks	\$ 9.00	Three Hour Well Drinks ..	\$15.00
One Hour Call Drinks	\$12.00	Three Hour Call Drinks ..	\$18.00
Two Hour Well Drinks	\$12.00	Four Hour Well Drinks	\$17.00
Two Hour Call Drinks	\$15.00	Four Hour Call Drinks	\$20.00

All Package Bars Include House Wines, Beer
(Domestic-Well Bars/Import-Premium Bars)
Soft Drinks, Juices and Appropriate Mixers

The above bar prices include Sales Tax and are subject to a 19% Service Charge



Beverage Service

Host Bar

Charges are on a per drink consumption basis

Well Drinks	\$3.75	House Wines	\$4.00
Call Drinks	\$4.25	Imported Beer	\$3.75
Premium	\$4.75	Domestic Beer	\$2.75
Cordials	\$6.00	Bottled Water	\$2.00
Soft Drinks	\$1.50	Juice	\$2.00

House Wines with Meal \$15.00/Per Bottle
House Champagne with Meal \$18.00/Per Bottle

Package Bar

When it is important that the host know the event cost in advance

One Hour Well Drinks	\$10.50	Three Hour Well Drinks ..	\$15.00
One Hour Call Drinks	\$13.00	Three Hour Call Drinks ..	\$18.00
Two Hour Well Drinks	\$13.00	Four Hour Well Drinks	\$16.50
Two Hour Call Drinks	\$16.00	Four Hour Call Drinks	\$20.00

All Package Bars Include House Wines, Beer
(Domestic-Well Bars/Import-Premium Bars)
Soft Drinks, Juices and Appropriate Mixers

The above bar prices include Sales Tax and are subject to a 19% Service Charge

Beverage Service

Cash Bar

Well Drinks	\$3.75	Imported Beer.....	\$3.75
Domestic Beer	\$2.75	Call Drinks	\$4.25
House Wines.....	\$4.00	Cordials	\$6.00
Soft Drinks	\$1.50	Bottled Water	\$2.00
Juice.....	\$2.00		

Please note that tax only is included.
Gratuities are at the discretion of the Member

**All Bars are Subject to a \$50.00 Bartender Fee for a 3 Hour Maximum
Each Additional Hour will be Charged at \$15.00*

Cash Bars are subject to a \$50.00 Cashier Fee for a 3 Hour Maximum

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Wine and Champagne

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assist you with recommendations.*

All prices are subject to a 19% Service Charge and applicable State and Local Sales Tax



Hors d'Oeuvres

Platter Hors d' Oeuvres Selections

International and Domestic Cheese Display
Garnished with Fresh Fruits, Crackers and Lavosh

Fresh Vegetable Crudités
An Assortment of Vegetables with Ranch
and Bleu Cheese Dips

Fresh Seasonal Fruit Platter
A Seasonal Assortment with Pineapple,
Melons and Strawberries

Cured Salmon
Whole Smoked Salmon Side
Garnished with Chopped Egg, Onion, Capers
with Toast Points

Antipasto Tray
A Traditional Selection of Marinated Artichokes,
Mushrooms and Vegetables
With Mozzarella and Provolone Cheeses
Prosciutto, Salami and Cappelletti Ham

Fresh Poached Salmon Medallions
Petite Medallions of Salmon with a
Fresh Dill Cream Sauce
Marinated Vegetable Julienne Garnish, Toast Points

Carved Hors d' Oeuvres Selections

*All "sliced to order" require a uniformed chef at \$50.00
(three hour maximum)*

**Roast Tenderloin of Beef with Merlot,
Peppercorn Sauce**
Serves 30

Prime Rib of Beef Au Jus
Slow Roasted Rib of Beef Served Medium Rare
Served with Horseradish Cream and Dijon Sauce
Serves 50

Roast Sliced New York Sirloin
Seasoned and Slow Roasted with Mesquite
Seasoning, Cracked Black Pepper
Served with Horseradish Cream and Mushroom Aioli
Serves 50

Carved Glazed Ham
Served with Honey Mustard Sauce
Serves 50

Roast Baron of Beef
Sliced to Order with Horseradish Cream,
Mayonnaise and Mustard
Serves 125

Roast Sliced Loin of Santa Fe Pork
Rubbed with Southwest Chili and Spices,
Chipotle Sauce, Salsa, Tortillas
Serves 30

Roast Breast of Turkey
All White Meat Turkey Breast, Served with
Cranberry, Apple Relish, Mayonnaise and Mustard
Serves 40

*The above selections served with assorted petit dinner rolls,
party rye and pumpernickel*

Hors d'Oeuvres

Hors d'Oeuvres By The Dozen

Cold Selections

Iced Jumbo Shrimp with Fresh Lemon,
Cocktail Sauce

Prosciutto and Melon

Cucumber Rounds with Salmon Mousse, Fresh Dill

Salami Coronets with Dijon Cream Cheese

Stuffed Cherry Tomatoes with Shrimp Salad

Phyllo Cups with Herb Cream Cheese,
Smoked Almonds

Smoked Salmon Canapé with Chopped Egg,
Capers and Dill

Deviled Eggs

Stuffed Celery with Bleu Cheese, Toasted Almonds

Hot Selections

Stuffed Mushroom Caps with Spinach and Fetta
or Italian Sausage

Miniature Crab Cakes

Coconut Chicken Fingers, Horseradish,
Marmalade Dipping Sauce

Egg Rolls with Sweet and Sour Sauce

Meatballs Barbecued or Swedish Style

Spanikopita

Petite Quiches

Quesadilla Triangles with Chicken, Cheese, Tomato,
Green Onion

Teriyaki Beef Brochette

Chicken Satay

Scallops Wrapped in Bacon

Mini Beef Chimis

Cheddar Cheese Puffs

Bruschetta in Blanket

Dinner Buffets

Minimum of 50 guests

Dinner Buffets

Choice of Two or Three Entrée Selections

Salads

Choose three

- Tossed Garden Greens with Assorted Garnishes, Dressings
- Penne Pasta Salad with Sun Dried Tomatoes, Roasted Peppers, Olives and Fresh Herb, Vinaigrette Dressing
- New Potato Salad with Fresh Dill, Sour Cream Dressing
- Fresh Fruit Salad
- Tomato, Cucumber, Red Onion Salad with Vinaigrette Dressing

Vegetable Selection

Choose one

- Green Beans with Bacon and Onions
- California Vegetable Medley
- Broccoli and Cauliflower with Red Peppers
- Peas with Mushrooms and Pearl Onions
- Oriental Stir Fry Medley, Sesame Oil

Starch

Choose one

- Roasted Red Potatoes with Herbs
- Garlic Mashed Potatoes
- Country Style Whipped Potatoes
- Wild and White Rice Blend
- Baked Stuffed Potato
- Au Gratin Potatoes
- Rice Pilaf

Entrée Choices

- Sautéed Chicken Breast with Mushroom Wine Sauce
- Beef Tips with Mushrooms and Pearl Onions
- Chicken Curry with Coconut and Apples
- Roast Sliced New York Strips with Mushroom Sauce
- Sliced Loin of Pork with Apple Brandy Sauce
- Chicken Parmesan with Marinara Sauce, Mozzarella Cheese
- Creole Style Catfish with Cajun Mustard Cream Sauce, Mushpuppies
- Baked California Snapper with Lemon, Capers Butter
- Grilled Salmon with Light Lemon Dill Cream Sauce or Ginger Butter

Dessert Selections

Choose one

- Ice Cream Sundae Bar, Choice of Ice Cream with Assorted Toppings
- Brownies and Cookies

The Following Items are Served:

- Apple Pie, Peach Pie, or Fruits of the Forest Pie,

A La Mode

- Fruit Cobbler with Vanilla Ice Cream
- Strawberry Shortcake
- Brownie Sundae, Whipped Cream, Chocolate Sauce

Other Selections Available

Custom designed theme events are available
Let our Catering Staff and Chef
create a custom menu for you

Lunch Buffets

Minimum of 50 guests

Lunch Buffets

Deli Buffet

A Presentation of Sliced Meats to Include Turkey,
Ham, Roast Beef and Salami
Swiss and Cheddar Cheeses
Sliced Fresh Seasonal Fruit Selections
Coleslaw, Potato or Pasta Salad (*Choice of two*)
Assorted Rolls and Condiments
Sliced Tomato, Red Onions and Leaf Lettuce
Glazed Brownies

Barbecue Buffet

Shredded Barbecued Beef in a Tangy Sauce
Marinated Grilled Chicken Breast,
Southwest Marinated Vegetable Salad
Spiced Roasted Red Potatoes
Ice Cream - Novelty

Traditional Barbecue

Grilled Hamburgers and Hot Dogs
with Buns and Condiments
Sliced Tomato, Lettuce, Onions and Pickles
Potato Salad, Coleslaw or Baked Beans
Watermelon

Brunch

Minimum of 50 guests

Clubhouse Brunch

Choice of Juice

Selection of Freshly Baked Muffins,
Pastries and Croissants
Seasonal Fruit Presentation with Berries
Mini Bagels with Cream Cheese
Smoked Salmon with Traditional Garnish
International and Domestic Cheese Display
Scrambled Eggs
Crisp Bacon, Sausage and Honey Glazed Ham
Belgium Waffles
Lyonnaise or Hash Brown Potatoes
Cheese Blintzes with Fruit Topping
Regular and Decaffeinated Coffee and Tea

Deluxe Brunch

Requires a uniformed chef at \$50.00 per each omelet and carving station

Choice of Juice

Seasonal Fruit Display
International and Domestic Cheese Display
Omelets Made to Order with Selection of Fillings
Seafood Crepes with Light Lemon Chive Sauce
Grilled Salmon with Shrimp and Dill Sauce

Carved Meat Selections

Choose One

Sugar Cured Ham, Roast Turkey Breast
or Round of Beef
Chicken Vol Au Vent
Duchess Potatoes
Selection of Freshly Baked Muffins,
Pastries, Croissants, Rolls
Assorted French Pastries
Regular and Decaffeinated Coffee and Tea

Breakfast

Continental Breakfast Clubhouse

Choice of Juice

Basket of Freshly Baked Muffins and Pastries
Regular and Decaffeinated Coffee and Tea

Deluxe Continental Breakfast

Choice of Juice

Basket of Freshly Baked Muffins and Pastries
Bagels with Cream Cheese, Mini Croissants
Platter of Seasonal Fresh Fruits
Regular and Decaffeinated Coffee and Tea

Breakfast Selections

Club Breakfast

Choice of Juice

Scrambled Eggs
Bacon and Sausage
Hash Brown Potatoes
Assortment of Freshly Baked Breakfast
Muffins and Pastries

Regular and Decaffeinated Coffee and Tea

Eggs Benedict

Fresh Sliced Seasonal Fruit Plate
Poached Eggs, Canadian Bacon, Hollandaise Sauce
Hash Brown or Lyonnaise Potatoes
Basket of Freshly Baked Breakfast
Muffins and Pastries
Regular and Decaffeinated Coffee and Tea

Huevos Rancheros

Choice of Juice or Fruit

Two Eggs Scrambled Served Over Corn Tortilla
with Refried Beans and
Melted Jack and Cheddar Cheeses
Fresh Salsa and Grilled Hash Brown Potatoes
Basket of Freshly Baked
Breakfast Muffins and Pastries
Regular and Decaffeinated Coffee and Tea

Healthy Breakfast

Fresh Fruit Plate
Selection of Low Fat, Fruit Yogurt
Crunchy Granola
Basket of Freshly Baked Breakfast
Muffins and Pastries
Regular and Decaffeinated Coffee and Tea

Attachment A

Liquor License Application

Date: 5-4-04

Applicant George Atwell

Business Name: Tuscany Falls Club House

License No.: 12075867

Department	Comments
Police	No comment
Fire	No comment
Code	No comment
Public Works Streets	No Comment
Community Development	No comment



May 5, 2004

Mr. George Atwell
PebbleCreek Communities
16262 West Club House Dr.
Goodyear, AZ 85338

RE: Goodyear Application: For Series 12 License #12075867
Tuscany Falls Club House

Dear Mr. Atwell:

I am in receipt of your Application for a new Liquor License from the Arizona Department of Liquor Licenses & Control.

The City of Goodyear requires payment of \$639.00 to cover processing. This is a one time Liquor License Fee and must be paid in full by the public hearing date. The Clerks' Office will post your application and a notice of the public meeting at the site for twenty (20) days prior to the public meeting. Please remit the attached Invoice with your payment and your application will be placed on the Council Agenda on June 14, 2004 for action. The meeting will begin at 6:00 P.M. The City Council does require your presence, or your representative, at the Council Meeting to answer questions.

If you have any questions, please call the Clerk's office at 623.882-7826.

Sincerely,

CITY OF GOODYEAR

Lynn Mulhall, CMC
Deputy City Clerk

Enclosures

Proud past. Vibrant future!

City Clerk's Office
190 North Litchfield Road P.O. Box 5100 Goodyear, Arizona 85338
623-882-7830 Fax 623-882-7832 1-800-872-1749 TDD 623-932-6500
G:\City Clerk\LIQUOR\Invoice Tuscany Falls May 2004.doc
www.ci.goodyear.az.us



190 N. Litchfield Rd.
PO Box 5100
Goodyear, AZ 85338
623/882-7826

MAIL TO: City Clerk
CITY OF GOODYEAR
PO Box 5100
190 N. Litchfield Road
Goodyear, AZ 85338

DATE: 05/04/04

INVOICE NO. Liq-04-46

Please submit before 6/10/04

LIQUOR LICENSE

APPLICANT NAME & ADDRESS	DESCRIPTION	COST
George Atwell for Tuscany Club House in PebbleCreek	State Number: 12075867 Type: Series 12	\$639.00
Fax Number:		

Please return this invoice with payment. We need your fax number so we can send you the staff report and the agenda for the Council meeting.

Thank you.

***City of Goodyear Account # 001-000-321-10**